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(Example)

Eggplant Paste

Materials

Eggplant (2lbs), Onion chopped (1 cup), Celery chopped (½ cup), Green pepper chopped (½ cup), Garlic chopped (2 cloves), vegetable oil(¼ cup), tomatoes chopped (2), flavor (1 tsp), Salt (1 tsp), Ground black pepper (¼ tsp) Lemon juice (2 Tbs), Cracker or bread.

Procedure.

- 1) Bake eggplant in preheat oven to 425 °F for 1 hour.
- 2) Stir onions, celery, green pepper and garlic in oil for 10 min.
- 3) Add the pulp of baked eggplant to (2).
- 4) Sprinkle salt and pepper to (3) and boil with stirring for 1 hour
- 5) Add lemon juice and stir
- 6) Refrigerate for 3 hour
- 7) Serve chilled eggplant paste with bread or cracker.

Notes